

**Recipe Name: Gazpacho**

*From The Kitchen Of:* Chef Mark A. Sanchez, Meriwether's



Chef Demo June 11, 2011

Farmington Farmers & Artisans Market

*Ingredients:*

Yield 1 gal (will feed 12 people)

- 2 cucumbers
- 8oz green bell pepper
- 11 oz spanish onions, chopped
- 1 ½ Tsp garlic
- 1 ½ Tsp parsley
- ½ Tsp Kosher salt
- 1 Tsp black pepper
- 20 oz Wishbone dressing
- 15 oz tomato juice
- 16 oz whole peeled tomatoes



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*Directions:*

Empty can of tomatoes and their juice into a bowl squeeze tomatoes into small chunks in your hand (wearing gloves) Add above ingredients to bowl of tomatoes and mix thoroughly.

Transfer to storage container will hold 4 days in refrigerator.

Serve cold. If preferred with a cucumber spear, dallop of sour cream and toasted croutons.

